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PROVISIONAL SPECIFICATION.

An Improved Manufacture of a Compound of Vinegar and Oil, Applicable for Various Purposes.

I, HUGO NOERDLINGER, of Stuttgart, Wurtemberg, Germany, Chemist, do hereby declare the nature of this invention to be as follows :—

This invention relates to the manufacture of a clear permanent homogeneous mixture, consisting of vinegar and oil, which is applicable for various manufacturing and other purposes, such as, for instance, for mordanting, for medicinal purposes, for salad dressing, for mayonaise sauce, for preserving &c.; it offers in addition the special advantage that the oil becomes purified by the addition of the vinegar, and preserved from deterioration, while on the other hand the vinegar is freed from water by the oil, so that a permanent homogeneous mixture of vinegar and oil, free from water, is obtained.

For all the above applications a simple mixture of vinegar and oil is quite useless, as the constituents always separate again directly after incorporation.

According to the present invention the oil and vinegar are first mixed mechanically, forming a more or less opaque compound, which holds the impurities of the oil and the water of the vinegar in suspension. This is now mixed with a body soluble in water, for which a suitable salt, such as common salt, is used, and after stirring together the mixture is allowed to stand.

A perfectly clear and homogeneous mixture of pure oil and vinegar, free from water then separates, forming a layer floating upon the impure saline aqueous solution below, so that the former can be readily decanted either for immediate use or for transport. The impure liquid can be purified either by filtration, or by centrifugal action, and the like.

It is not necessary to take perfectly pure oil in the first instance, as, as above stated, it becomes freed from impurities during the process.

The proportion between vinegar and oil may be varied according to the use to which it is to be applied ; the quantity of salt to be added also varies according to the percentage of water contained in the oil. If acetic acid free from water is taken in the first instance, no addition of salt is required.

Dated this 8th day of June 1889.

ABEL & IMRAY,
Agents for the Applicant.

COMPLETE SPECIFICATION.

An Improved Manufacture of a Compound of Vinegar and Oil, Applicable for Various Purposes.

I, HUGO NOERDLINGER, of Stuttgart, Wurtemberg, Germany, Chemist, do hereby declare the nature of this invention and in what manner the same is to be performed to be particularly described and ascertained in and by the following statement :—

This invention relates to the manufacture of a clear permanent homogeneous mixture, consisting of vinegar and oil, which is applicable for various manufacturing and other purposes, such as, for instance, for mordanting, for medicinal purposes for salad dressing, for mayonaise sauce, for preserving &c.; it offers in addition the special advantage that the oil becomes purified by the addition of the vinegar, and preserved from deterioration, while on the other hand the vinegar is freed from water by the oil, so that a permanent homogeneous mixture of vinegar and oil, free from water, is obtained.

[*Price* 4*d*.]

For all the above applications a simple mixture of vinegar and oil is quite useless, as the constituents always separate again directly after incorporation.

According to the present invention the oil and vinegar are first mixed mechanically, forming a more or less opaque compound, which holds the impurities of the oil and the water of the vinegar in suspension. This is now mixed with a body soluble in water, for which a suitable salt such as common salt, is used, and, after stirring together, the mixture is allowed to stand.

A perfectly clear and homogeneous mixture of pure oil and vinegar, free from water then separates, forming a layer floating upon the impure saline aqueous solution below, so that the former can be readily decanted either for immediate use or for transport. The impure liquid can be purified either by filtration or by centrifugal action and the like.

It is not necessary to take perfectly pure oil in the first instance, as, as above stated, it becomes free from impurities during the process.

The proportion between vinegar and oil may be varied according to the use to which it is to be applied; the quantity of salt to be added also varies according to the percentage of water contained in the oil. If concentrated acetic acid is taken in the first instance, no addition of salt is required.

Having now particularly described and ascertained the nature of this invention and in what manner the same is to be performed, I declare that what I claim is:—

The manufacture of a permanent compound of acetic acid and oil or of vinegar and oil which has been freed from water and impurities—if any—by the admixture of a body soluble only in water, such as salt, substantially as described.

Dated this 21st day of January 1890.

ABEL & IMRAY,
Agents for the Applicant.

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